

FOR DINE-IN ONLY - FROM 11 AM - 2:30 PM

CHEF'S LUNCH SELECTIONS

August 18, 2026

SOUPS

CREAMY JALAPENO-CHEDDAR SAUSAGE • 6 / 9

TOMATO PARMESAN BISQUE ^(CF, V) • 6 / 9

STARTER

HUMMUS PLATTER ^(V)

with marinated mozzarella, kalamata olives, pepperoncini,
heirloom tomatoes, cucumbers, roasted carrots & pita • 19

ENTREES

BLACK & BLUE PASTA

with penne, blackened beef tips, sun-dried tomatoes, artichoke
hearts, asparagus & blue cheese cream • 22

12 oz. GRILLED PORK CHOP

bone-in chop with creamy mashed potatoes, garlic
green beans, port wine demi-glace & fried onions • 32

SEARED PETIT RIBEYE SANDWICH

on ciabatta with arugula, red onions, tomato
& garlic aioli | sea salt fries • 20

JERK REDFISH BURGER

on brioche with swiss, sriracha aioli, lettuce,
tomato & pickle | sea salt fries • 19

BLACKENED CHICKEN SANDWICH

on ciabatta with cheddar, black-forest bacon, cajun aioli,
fried onions, lettuce, tomato & pickle | sea salt fries • 18

STEAKHOUSE BURGER

on brioche with pepperjack, black-forest bacon, tomato, fried
onions, cajun aioli & pickle | sea salt fries • 20

GRILLED SALMON

with 3-grain pilaf & garlic green beans • 20

AFTER

HOMEMADE HONEY-CINAMMON ICE CREAM

with amaretto almond crunch & cookies • 10

STRAWBERRY POUND CAKE

with lemon curd, fresh strawberries, whipped cream • 10

WARM BOURBON PECAN PIE

with vanilla bean ice cream • 10

| ^(CF) Gluten free | ^(V) Vegetarian | ^(L) Local | ^(SP) Spicy |
